

RECIPE FOR 2×♣



COOKING TIME 5–8 MIN

TO SERVE

200 g giant prawns300 g mussels300 g vongols

250 g cherry tomatoes, halved cloves of garlic, thinly sliced

1 small leek, in rings

20 ml white wine

Salt and pepper to taste

1 tbsp olive oil

Chili flakes, optional, optional

TO SERVE

Fresh bread Fresh basil

PREPARATION

1

The giant shrimps, mussels, vongols, tomatoes, garlic and Place leek rings in the middle on a large piece of aluminium foil.

2

Pour olive oil and white wine over it.

3

Form a package from the aluminium foil, place the package on the hot grill, and cook everything through.

4

Open the packet and spread it on the plates. With fresh bread and serve basil.